



OLD COURT HOUSE
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To find out more about spending Christmas with us,
visit liberationgroup.com/christmas



AT THE OLD COURT HOUSE



★ WELCOME TO ★ CHRISTMAS AT THE OLD COURT HOUSE



Where better to spend Christmas Day than at the Old Court House, situated in the heart of St Aubins, it's the perfect spot to enjoy Christmas dinner with family followed by a stroll along the idyllic harbour.

With 10 individually designed bedrooms, why not extend your Christmas festivities and stay the night with us and wake to our Boxing Day breakfast. Have a read through our How To Book section for everything you may need to know ahead of booking. If you have any questions at all please don't hesitate to get in touch and we will do our best to accommodate. We're also open for stays and festive gatherings throughout the Christmas season – please speak to a member of the team for more information.

We look forward to celebrating the festive season with you.
Happy Christmas from everyone at the Old Court House.

STAY THE NIGHT WITH US

Ask us about our Christmas hotel packages available throughout the festive season.

FESTIVE MENU

3 COURSES £29.50 / KIDS £15

STARTERS

Pumpkin soup, bread & butter (v)
Crispy sage, parmesan

Chicken liver pâté, brioche toast (gfo)
Liberation Ale chutney, crispy shallots

Stout cured smoked salmon & local crab (v)
Pickled winter veg, sourdough Melba toast

Baked goat's cheese Waldorf salad (v, gf)
Pear, celery, pickled & candied walnuts

MAINS

Roast ballotine of turkey, bacon, stuffing & cranberry sauce (gfo)
Pigs in blankets, roast potatoes, root vegetables, red cabbage, winter greens, turkey gravy

Malaysian monkfish & king prawn curry
Pilaf rice, shrimp crackers, crispy shallots, coriander

Herb crusted cod
Parsnip puree, parsnip crisps, pearl barley & chargrilled baby leeks

Wild mushroom, winter squash, chestnut & nutmeg pasty (v)
Cep broth, spiced red cabbage, parsnip puree

Grass fed ribeye steak & chips (£3 per person supplement)
Cherry vine tomatoes, red wine & bone marrow jus

PUDDINGS

Blackbeard Stout Christmas pudding
Brandy custard

Mulled cider & apple tart (v)
Vanilla ice cream, caramel sauce

Clementine & orange posset (v, gfo)
Spiced shortbread

Dark chocolate & espresso brownie (v, gf)
Cherry sauce, hazelnut brittle, vanilla ice cream

VEGAN FESTIVE MENU

3 COURSES £29.50

STARTER

Roast beetroot, apple & candied walnut salad (ve)
Green herb & soya yogurt dressing

MAIN

Celeriac & mushroom wellington, squash puree (ve)
Roast new potatoes, winter greens, roast carrots, vegan jus

PUDDING

Dark chocolate & peanut butter mousse (ve)
Salted caramel sauce



TAILOR YOUR CELEBRATION

Ask us about our buffet options for your festive parties.

CHRISTMAS DAY MENU

£70 PER PERSON / KIDS £30

ARRIVAL

Glass of prosecco on arrival

Blini – Stout cured smoked salmon, horseradish crème fraîche, dill

STARTERS

Coquille St. Jacques (v)

Scallops, king prawn, potato & gruyere gratin

Baked goat's cheese Waldorf salad (v, gf)

Pear, celery, pickled & candied walnuts

Chicken & smoked ham terrine (gfo)

Tarragon mayonnaise, pickled shallots, sourdough toast

Cauliflower soup (v)

Onion bhaji, coriander, bread & butter

MAINS

Roast turkey breast, chestnut, pork & herb stuffing (gf)

Pigs in blankets, roast potatoes, root vegetables, winter greens, turkey gravy, cranberry sauce

Roast beef sirloin, Yorkshire pudding

Ox cheek nugget, roast potatoes, root vegetables, winter greens, red wine gravy, mustard horseradish sauce

Herb crusted Cornish hake

Parsnip puree, parsnip crisps, pearl barley & chargrilled baby leeks

Celeriac & mushroom wellington, squash puree (ve)

Roast new potatoes, winter greens, roast carrots, vegan jus

PUDDING

Butcombe ale Christmas pudding

Thick pouring brandy cream

Coconut milk panna cotta

Pineapple, passionfruit, mango sorbet

Dark chocolate mousse cake (v)

Crème fraîche, raspberries

Spiced egg nog crème brûlée (v)

Orange & clementine shortbread

TO FINISH

Tea, filter coffee & festive petit fours

VEGAN CHRISTMAS DAY MENU

£70 PER PERSON

ARRIVAL

Glass of prosecco on arrival

Pecan & sage stuffed dates (ve)

STARTER

Roast beetroot & apple salad (ve)

Green herb oil, soya yogurt dressing

MAIN

Celeriac & mushroom wellington, squash puree (ve)

Roast new potatoes, winter greens, roast carrots, vegan jus

PUDDING

Saffron poached pear (ve)

Blackberry sorbet

TO FINISH

Tea, filter coffee & vegan mince pies (ve)



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FESTIVE AFTERNOON TEA

£15 PER PERSON

Christmas Festive afternoon tea includes:

A selection of festive sliders
Fruit scones, clotted cream & jams
Savouries
Chocolates & mince pies
Pot of tea or coffee
Add a glass of Prosecco **£5.80**

Available for pre-order on Monday – Thursday
throughout the Festive Period
(Check the How To Book section for more info)



CHRISTMAS FESTIVE BRUNCHES

£15 per person including a Mimosa or Bloody Mary cocktail
£30 per person including bottomless Prosecco (1.5 hour sitting)

Choose any dish from our breakfast menu

Available for pre-order only, 9am - 12pm



HOW TO BOOK

Christmas is all about enjoying time with family and friends, so we try to make the booking process as easy as possible.

The festive menu will be available from 25th November - 24th December. The Christmas Day menu is available only on 25th December.

For Christmas Day bookings a non-refundable deposit of 50% is required and full payment by 18th December. For all other festive menus a non-refundable deposit of £10pp is required to confirm a Christmas booking. Your booking is confirmed on receipt of deposit.

Pre-orders will be required 7 days before the booking date. Please pick up a Booking Form from the bar or download from the website to complete menu choices for each member of your party.

If you would like to pre-book wines, please let us know when you book your table or at any point up until 7 days ahead of your booking.

Kids menu recommended for little ones and children 12 years and under.

Other promotions including Indulgence Wednesday discount does not apply to any Festive/Christmas menus.

ALLERGEN INFORMATION

(v) – not just for veggies, (ve) – not just for vegans, (gf) – gluten free, (gfo) – gluten free option available.

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request. Our fish dishes may contain small bones, please take care. We cannot guarantee the total absence of allergens in our dishes.